



by Simon Lillico

PLATTERS

Cheese platter	38.00
Four local cheese, relishes, house-made bread	
Oak Estate platter	56.00
Duck pate, pork terrine, burnt butter, smoked chicken, smoked fish mousse, olives, house-made bread	
Add: pate, pork terrine, burnt butter, cheese	5.00 each

MAINS

Flat iron steak, glazed tongue, caramelised onion, braised leek, wilted silverbeet (DF) (GF)	38.00
Chicken roulade, smoked turnip, turnip velouté, mustard leaf toasted hazelnut, chicken jus (GF)	36.00
Kombu roasted celeriac steak, celeriac remoulade, mushroom ragu, puff rice crumble (V) (GF) (Vegan option available)	35.00

SIDE

Roasted potatoes, aioli (GF) (V)	12.00
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DESSERT

Chocolate cremeux, black sesame praline, orange sorbet (V)	16.00
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(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

Items on this menu may contain products causing allergic reaction.
Please inform us of any dietary requirements before you place your order.

